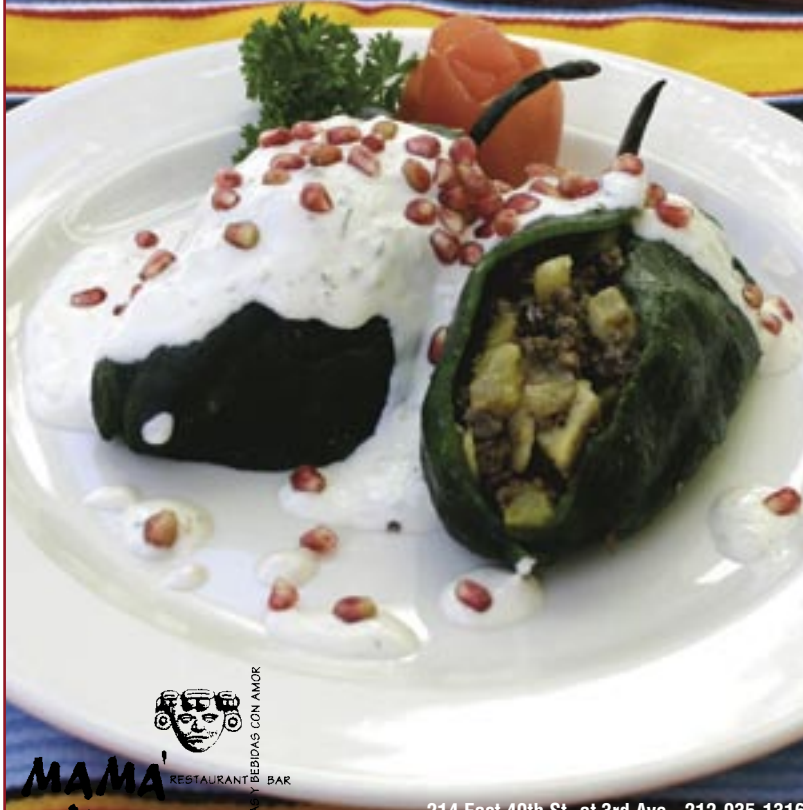


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Chile En Nogada (Serves 3) Stuffed Poblano Peppers in a Creamy Nut Sauce

6 poblano peppers, roasted, peeled, and seeded
1 lb. ground pork
1/2 onion, chopped
1 Granny Smith apple, chopped
1 peach, chopped
1 ripe plantain, chopped
1/2 mango, chopped
1/4 medium pineapple, diced
2 tbsp. raisins
2 tbsp. blanched almonds
2 bay leaves
1 tsp. dried oregano
3 garlic cloves, chopped
Salt and pepper to taste

Nut Cream Sauce

1 lb. softened cream cheese
1 cup sour cream
2 tsp. honey
2 tbsp. Sherry wine
1/2 cup pecans, chopped
Pinch of salt
Sugar to taste

Garnish

Pomegranate seeds from one pomegranate

Sauté onion with ground pork until well cooked. Add rest of ingredients for the stuffing and cook on a medium low heat for about 5 minutes (Don't Stir. Fruit will melt). Set aside and let cool. Once cool, stuff peppers. For the nut cream sauce, mix all the ingredients in a medium bowl and leave at room temperature. To serve heat stuffed peppers and top with nut sauce. Garnish with pomegranate seeds on top.



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